## **TAQUERIA JALISCO #8 - 5813 WEBER RD.**

**Date:** April, 25 2019

Occupancy:

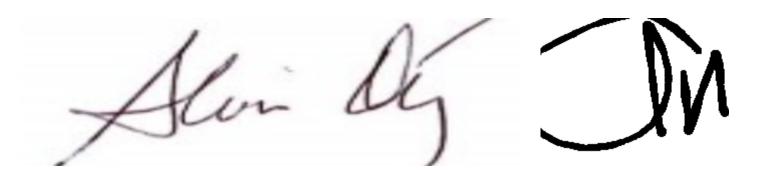
**Score**: 88

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store raw meat above sauces.	No
3	10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm /temperature	Dishwasher is sanitizing at 0 ppm.	No
2	28. Proper Date Marking	Write a use by date	No

	and disposition	on all left over food	
		inside refrigerators.	
1	34. No Evidence of Insect contamination,	Roaches	No
	rodent/other animals		
1	35. Personal Cleanliness /eating, drinking or	Employees must	No
	tobacco use	and beard restraints.	
1	36. Wiping Cloths;	Store wiping towels	No
	properly used and	in proper place in a	
	stored	sanitizing solution or	
		in the dirty towel	
		container.	
1	39. Utensils, equipment,	Store scoop handles	No
	& linens; properly used,	up at all times not	
	stored, dried, & handled/	lying in the product.	
	In use utensils; properly		
	used		

**Inspector Signature:** 

**Location Represen** 



Gloria Diaz, 04/25/2019

Ana Gallardo, 04/25,

Data supported/hosted by <a href="Inspecthub.com">Inspecthub.com</a>